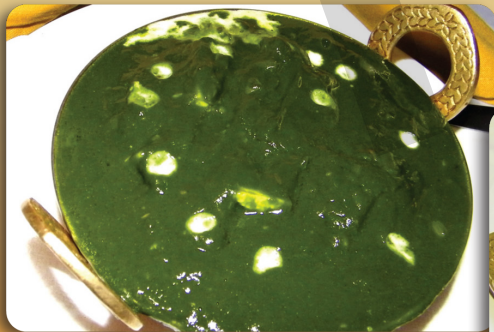


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Basmati Rice Long-grained rice grown in the foothills of the Himalayas.	\$1.99
Zeera Rice Long-grained rice and cumin seeds dish.	\$2.99
Pulao Rice Long-grained basmati rice cooked with green peas.	\$5.99
Biryani Rice Long grained basmati seasoned Biryani dish.	\$4.99
Chicken Biryani Chicken cooked with long grained basmati rice and saffron, flavored with mint and yogurt.	\$9.99
Mutton Biryani Goat or lamb cooked with long grained basmati rice and saffron, flavored with mint and yogurt.	\$11.99
Fish Biryani Fish cooked with long grained, basmati rice and saffron, flavored with mint and yogurt.	\$12.99
Shrimp Biryani Shrimp cooked with long grained, basmati rice and saffron, flavored with mint and yogurt.	\$13.99
Vegetable Biryani Vegetables cooked with long grained basmati rice and saffron, flavored with mint and yogurt.	\$8.99
Egg Biryani Eggs cooked with long grained basmati rice and saffron, flavored with mint and yogurt.	\$8.99

ଭେଜିଟେରିଆନ୍ ଇସ୍ପେଶିଆଲିଟି

Aloo Ghob Cauliflower and potatoes cooked in onions, tomatoes, ginger and light spices	\$8.99
Aloo Mattar Fresh green peas and potatoes cooked in onions, tomatoes, ginger and light spices.	\$8.99
Aloo Palak Fresh chopped spinach cooked with onions, tomatoes, ground spices, herbs, and potatoes.	\$8.99
Baigan Bhurtha Eggplant cooked on skewers in the clay oven then chopped and mixed with onions and tomatoes and gently simmered on the grill.	\$8.99
Bhindi Masala Fresh okra cooked with ginger then sautéed with tomatoes and onions mixed with fenugreek.	\$8.99
Chana Masala Chickpeas cooked with onions, tomatoes and Indian herbs	\$8.99
Cholley/Bhatura Chick peas cooked with onions, tomatoes and herbs. Served with our special puffed bread.	\$9.99
Dal Makhani Chef's special black lentils seasoned with spices and cooked in a butter sauce	\$8.99
Dal Tadka Chef's special yellow lentils tempered and seasoned with exotic spices and cooked in ginger, garlic and onion	\$8.99
Gobi Chilli Cauliflower tossed with bell peppers, tomatoes, sautéed onions and exotic herbs, cooked to your taste.	\$9.99



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Gobi Manchurian Cauliflower tossed with fine onion and garlic, exotic herbs cooked to your taste.	\$9.99
Karhai Paneer Chunks of fresh cottage cheese sautéed and cooked with onions, tomatoes and bell peppers in curry sauce.	\$10.99
Malai Kofta Mixed vegetable dumplings flavored with Indian herbs and spices and cooked in tomato and onion sauce.	\$10.99
Mattar Paneer Fresh green peas cooked with chunks of cottage cheese in onions and tangy tomato sauce.	\$9.99
Mixed Vegetable Korma Fresh vegetables flavored with fenugreek leaves and cooked in a creamy tomato onion sauce.	\$9.99
Palak Paneer Fresh chopped spinach cooked with onions, tomatoes, ground spices, herbs and cubes of cottage cheese.	\$10.99
Paneer Makhani Tender cottage cheese cooked in tomatoes and butter flavored sauce.	\$10.99
Paneer Tikka Masala Fresh cottage cheese sautéed with ginger and garlic flavored with bell peppers cooked in a tomato onion sauce.	\$10.99
Vegetable Jhalfrezi Fresh vegetables and chunks of cottage cheese cooked with ginger, garlic, turmeric, onions, tomatoes and bell peppers in tangy curry sauce.	\$8.99

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Naan Lightly leavened bread made with white flour	\$1.50
Lacha Paratha/Aloo Paratha Multi-layered whole wheat bread filled with potatoes	\$2.75
Tandoori Roti Whole wheat bread	\$1.99
Keema Naan White flour bread filled with minced lamb/goat and masala	\$3.75
Onion Kulcha White flour bread filled with grated onions and masala	\$2.75
Garlic Naan Leavened bread topped with chopped garlic and cilantro	\$2.25
Chicken Naan White flour bread filled with diced tandoori chicken	\$3.75
Chilli Naan Spicy herbs blended with white flour bread	\$3.75

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Gulab Jamun (2 pcs.)	\$2.99
Ras Malai (2 pcs.)	\$3.99
Kheer (rice pudding served with nuts and raisins)	\$3.75
Kulfi Pistachio/Mango (India's Ice Cream)	\$3.75
Gajar Ka Halwa	\$3.99

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Soda (Coke Products)	\$1.99
Bottled Water	\$1.99
Chai	\$1.75
Specialty Chai	\$2.25
Desi Style Coffee	\$2.99
Regular Coffee	\$1.25
Mango Shake	\$2.99
Punjabi Lassi (Sweet/Unsweet)	\$2.50
Mango Lassi	\$2.99
Sweet Tea/Unsweet tea	\$1.99
Green tea Iced/Hot	\$1.99



Prices are subject to change. For boneless meats, add \$2.00 to any entrée price. Extra 10% gratuity will be charged for eight or more customers.


THE GRILL
FINE PAKISTANI & INDIAN CUISINE

appetizer

Aloo Tikki (2 pcs.) Potato patty mixed with cottage cheese, deep fired and served with mint, tamarind yogurt sauce.	\$3.99
Chicken Pakora Chicken slices stuffed with mint and deep fried.	\$4.99
Chilli Pakora Chillies deep fried in a spicy lentil batter until crisp and golden.	\$3.99
Chilli Paneer Chunks of cottage cheese cooked with bell peppers, tomatoes, sautéed onions and exotic herbs cooked to your taste.	\$6.99
Drums of Heaven Chicken wings marinated and tossed in a special Indo-Chinese manchurian sauce.	\$6.99
Mixed Vegetable Pakora Spinach, cauliflower, potatoes and onion dipped in batter and deep fried.	\$4.99
Paneer Pakora Slices of cottage cheese stuffed with mint and deep fried.	\$5.99
Samosa Chat Crispy pastry stuffed with potatoes and green peas served with chick peas and Indian herbs.	\$3.99
Vegetable Samosa (2 pcs.) Crispy pastry stuffed with potatoes and green peas, served with mint and tamarind sauce.	\$2.99
Shrimp Pakora Shrimps stuffed with mint and deep fried until golden crispy.	\$6.99
Fish Pakora House fish stuffed with mint dipped in batter and deep fried.	\$4.99
Onion Bhaji Onion fritters flavored with ginger tossed in a chick pea batter and deep fried.	\$3.99

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Dal Soup Chefs Special lentils tempered and seasoned with exotic spices an cooked with aromatic basmati rice.	
Tomato Coriander Soup House special exotic tomato coriander soup cooked with tomato puree, corn syrup, garlic, balck pepper and coriander.	

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Kachoomber Kachoomber is a famous Indian subcontinental salad tossed with onions, tomatoes, lemon juice and herbs.	
Green Salad Tossed with tomatoes, lemon, cabbage, onions and cucumbers served with The Grill's special dressing.	
Chicken Salad Chicken bites tossed with tomatoes, lemon, cabbage, onions, and cucumbers served with The Grill's special dressing.	



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Beef Haleem Wheat, barley, lentils, exotic spices and herbs cooked.	\$10.99
Beef Nihari Chunks of boneless beef cooked with brown gravy.	\$10.99
Butter Chicken Boneless tender chicken cooked in tomato and butter flavored sauce.	\$10.99
Chicken Achari Pieces of chicken tossed with exotic pickle spices and herbs cooked to your taste.	\$10.99
Chicken Curry Another of our house specialties, on-the-bone chicken dipped in curry and flavored with cardamom, cloves, cinnamon and coconut.	\$9.99
Chicken Jalfrazi Chicken cooked with ginger, garlic, turmeric, onions, tomatoes, and bell peppers in tangy curry sauce.	10.99
Chicken Karahi Juicy chunks of sauteed and cooked with tomatoes, onions, and bell peppers in a curry sauce.	\$10.99
Chicken Korma Choice of chicken flavored with fenugreek leaves and cooked in a mild butter sauce.	\$10.99
Chicken Manchurian Boneless chicken tossed with fire onion, garlic, and exotic herbs cooked to your taste.	\$10.99
Chicken Palak Chunks of chicken cooked in spinach and herbs.	\$9.99
Chicken Sixty-Five Boneless chicken cubes sautéed with ginger and cayenne pepper.	\$9.99
Chicken Tikka Masala Boneless chicken tikka kababs broiled in the clay oven then cooked in a special tomato and onion based butter sauce flavored with bell peppers.	\$10.99
Chicken Vindaloo Chicken cooked with potatoes, tomatoes and bell peppers then prepared in a thick, tangy and hot curry sauce.	\$10.99
Chilli Chicken Boneless chicken tossed with bell peppers, tomatoes, sautéed onions, and exotic herbs cooked to your taste.	\$9.99
Lahori Murgh Cholay Chunks of chicken sautéed with chick peas, ginger, garlic, and exotic Indian herbs.	\$9.99
Mughlai Chicken Chicken mixed with garlic flakes, cinnamon, goa chillies, onions, cumin seeds and saffron, cooked with tomato based sauce.	\$9.99
Achar Gosht Cubes of mutton tossed with exotic pickle's spices and herbs cooked to your taste.	\$12.99
Bhuna Gosht Goat cooked with onions, tomatoes, garlic and seasoned in herbs in a semi-dry curry sauce with mint leaves.	\$12.99
Dal Gosht Incredible combination of with yellow lentils cooked with chopped coriander, cumin seeds, mustard seeds, onions and tomatoes.	\$10.99
Goat Curry Fresh goat meat marinated in yogurt, saffron and masala cooked in a delicious curry sauce.	\$10.99
Goat Karhim Juicy chunks of goat or lamb sautéed and cooked with tomatoes, onions, and bell peppers in a curry sauce.	\$11.99
Goat Korma Goat cooked with spices and herbs in mild yogurt sauce flavored with green cardamom and saffron.	\$11.99
Goat Vindaloo Goat of lamb cooked with potatoes, tomatoes, and bell peppers then prepared in a thick, tangy, and hot curry sauce.	\$11.99
Palak Gosht Chunks of goat or lamb in spinach and herbs.	\$10.99



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Beef Seekh Kabab Minced beef with cilantro and herbs barbecued on skewers in the clay oven.	\$11.99
Beef Bihari Kabab Sliced beef marinated with spices and fresh herbs, then grilled in our clay oven	\$12.99
Chicken Seekh Kabab Minced chicken with cilantro and herbs barbecued on skewers in the clay oven.	\$10.99
Chicken Tikka Boti Chunks of boneless chicken breast marinated in ginger, garlic, and yogurt broiled in the tandoor.	\$9.99
Chicken Tikka Whole leg quarter of chicken marinated in ginger, yogurt and exotic indian spices grilled on skewers in our clay oven.	\$9.99
Chicken Tikka Kabab Tender boneless chunks of chicken marinated with ground spices and fresh herbs, barbecued to perfection.	\$12.99
Paneer Tikka Kabab Cottage cheese marinated in ginger, garlic, ground spices skewered and grilled in our clay oven.	\$13.99
Rashmi Kabab Mildly marinated white meat mababs flavored with cardamom and cinnamon grilled in the clay oven to perfection.	\$11.99
Tandoori Chicken (King of Kababs) Chicken marinated in yogurt, mint, garlic, ginger and barbecued in the clay oven.	\$10.99
Tandoori Fish Tikka Chunks of mahi-mahi fish marinated with cilantro and spices and grilled in the clay oven.	\$12.99
Tandoori Platter Chunks of fish, prawns, lamb, and chicken lightly marinated in herbs and grilled in the clay oven.	\$14.99
Tandoori Prawns Fresh prawns lightly marinated and seasoned, slowly broiled in our tandoor.	\$13.99

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Fish Curry Chunks of mahi-mahi cooked with Indian herbs in a curry sauce.	\$10.99
Fish Vindaloo Fish cooked with potatoes, tomatoes, and bell peppers then prepared in a thick, tangy and hot curry sauce.	\$11.99
Fried Fish Fish fillet coated with bread crumbs or gram flour seasoned with our special spices and herbs then deep fried until golden.	\$9.99
Chilli Shrimp Shrimps deep fried in a spicy lentil batter until crisp and golden.	\$13.99
Shrimp Curry Shrimps cooked with Indian herbs in a curry sauce.	\$11.99
Shrimp Makhani Shrimp broiled in the clay oven then cooked in tomato flavored sauce.	\$12.99
Shrimp Manchurian Shrimps tossed with fine onion and garlic, exotic herbs cooked to your taste.	\$13.99
Shrimp Sixty-Five Shrimps sautéed with ginger and cyenne pepper.	\$13.99
Shrimp Vindaloo Shrimps cooked with potatoes, tomatoes and bell peppers then prepared in thick, tangy and hot curry sauce.	\$12.99

